Supplement to

INFORMATION LETTER

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FDA REGULATION UNDER FOOD ADDITIVE LAW

(from Federal Register of March 5, 1960)

The FDA published in the Federal Register of March 5 a correction to its order, which had been published in the Federal Register of Feb. 27, extending the time during which certain direct additives may be used in foods within specified limits. The FDA correction relates to §121.86 appearing on page one of the Supplement to the INFORMATION LETTER of March 5. Following is the text of the FDA correction:

Title 21—FOOD AND DRUGS

Chapter I—Food and Drug Administration, Department of Health, Education, and Welfare

SUBCHAPTER B—FOOD AND FOOD PRODUCTS

PART 121—FOOD ADDITIVES

Subpart A—Definitions and Procedural and Interpretative Regulations

EXTENSION OF EFFECTIVE DATE OF STATUTE FOR CERTAIN SPECIFIED FOOD ADDITIVES

Correction

In F.R. Document 60-1763, appearing in the issue for Saturday, February 27, 1960, at page 1727, the items referred to in amendatory paragraph 1 (§ 121.86) should read as follows:

Product	Limits	Specified uses or restrictions
Annatto colorants	35 parts per million (based on annatto solids).	As coloring in foods.
Butylated hydroxyanisole and/or butylated hydroxytoluene.	0.001 percent (combined total)	As an antioxidant in dry mixes for making prepared foods.
Butylated hydroxyanisole and/or butylated hydroxytoluene, and/or propyl gallate.	0.005 percent (combined total)	As antioxidants in breakfast cereals.
Copper pyrophosphate	0.005 percent of copper in total daily ration.	In mineral mixtures used in concentrated animal feeds.
Cottonseed flour (cooked and partially defatted).	5 percent	In bakery products.
3,5-Diiodosalicylic acid	300 parts per million	In salt blocks for animal use.
Ethyl cellulose	38 percent by weight	In dry vitamin preparations for animal feed and human food use.
Fumaric acid	0.3 percent	In foods as an acidulent, flavoring, and leavening agent.
Polyoxyethylene (20) sorbitan monooleate.	0.1 percent	In frozen desserts (other than water ices), as an emulsifier.
Do	do	In imitation ice cream, as an emulsifier.
Do	0.05 percent	In pickles, as an emulsifier.
Do		As an emulsifier in flavored foods when used at rate not to exceed nine parts by weight per one part of flavor.
Polyoxyethylene (20) sorbitan monostearate.	0.475 percent	In cakes, as an emulsifier.
Do	0.45 percent	In cake icing, as an emulsifier.
Do	0.5 percent	In confectionery coating, as an emulsifier.
Do	0.2 percent	In sugar confectionery pan coatings, as an emulsifier.
Do	0.4 percent	In whipped topping, as an emulsifier.
Do		As an emulsifier in flavored foods when used at rate not to exceed nine parts by weight per one part of flavor.
Polyoxyethylene (20) sorbitan tristearate.	0.1 percent	In frozen desserts (other than water ices), as an emulsifier.
Do	do	In imitation ice cream, as an emulsifier.
Quinine sulfate	0.01 percent	As flavoring agent in carbonated beverages.
Sorbitan monostearate		As an emulsifier in flavored foods when used at rate not to exceed nine parts by weight per one part of flavor.
Sorbitan monostearate in combination with polyoxyethylene (20) sorbitan monostearate.	0.475 percent	In cakes, as an emulsifier.
Do	1.0 percent	In confectionery coating, as an emulsifier.
Do	0.4 percent	In whipped topping, as an emulsifier.